BT621 Series

Built-in Oven

user manual

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using this manual

Thank you for choosing a SAMSUNG Built-In Oven.
This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.
Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual:

WARNING or CAUTION	**Important**	**Note**

safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

ELECTRICAL SAFETY

If the oven has been damaged in transport, do not connect it.

- This appliance must be connected to the mains power supply only by a specially licensed electrician.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located on the right side of the door.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.

WARNING: The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

SAFETY DURING OPERATION

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high - pressure water cleaners or steam jet cleaners.
- Children should be kept at a safe distance when the oven is in use.
- Frozen foods such as pizzas should be cooked on the Big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
- Do not rest bakeware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.

DISPOSAL INSTRUCTIONS

Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility.

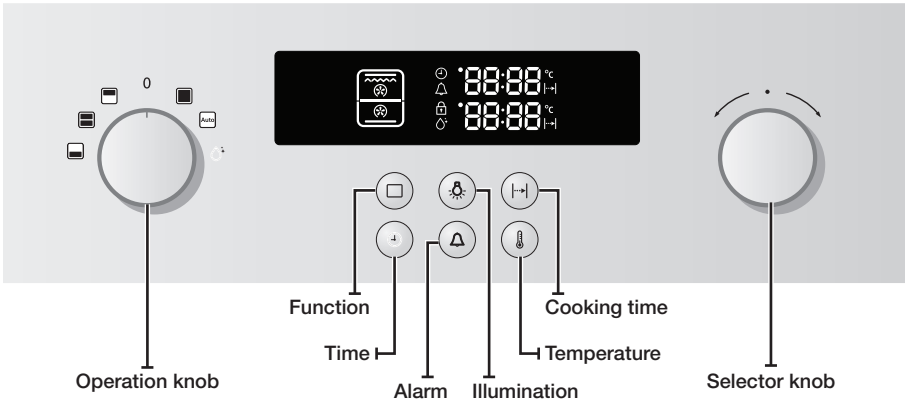
Disposing of old appliances

⚠ Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.

To do this, disconnect the appliance from the mains supply and remove the mains lead.
To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

oven controls



Front design

The front panel is available in various material and color options including stainless steel, white, black and glass. For purposes of quality improvement, the appearance may be subject to change.

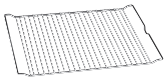
accessory

Your new Samsung oven comes with a lot of accessories that should become very helpful during the preparation of different meals. It includes the divider for the unique twin cooking mode, trays, grids and a grill spit.

CAUTION: Be sure to attach the accessory correctly to the racks. Trays need to have at least 2 cm space towards the bottom of the oven, otherwise the enamel surface could be damaged.

Divider

The divider needs to be applied if you want to use the ovens twin cooking mode. It separates the upper and lower compartment and must be used in rack 3.



Small grid

The small grid should be used for grilling and roasting meals. It can be used in combination with the dripping tray to prevent liquids from dropping onto the bottom of the oven.

Big grid

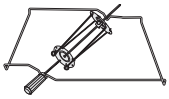
The big grid should be used for grilling and roasting meals. You could use it with casseroles and other baking pots.

Dripping tray

The (deep) dripping tray is good for roasting. It can be used in combination with the small grid to prevent liquids from dropping onto the bottom of the oven.

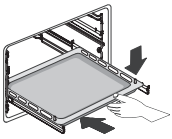
Baking tray
The (flat) baking tray could be used for the preparation of cakes, cookies and other pastries.

Grill spit (Optional)
The grill spit could be used for grilling fowls such as chicken. The grill spit can only be used in single mode on rack 3, because its spit has to be attached to an adapter on the back plane. Remove black handle while cooking.



Rotisserie spit and Shasilik (Optional)
To use it :

- Place the deep pan (no trivet) at level 1 to collect the cooking juices or on the bottom of the oven if the piece of meat to be roasted is too big.
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit;
- Parboiled potatoes and vegetables can be placed around the edge of the deep pan to roast at the same time.
- Place the cradle on the middle shelf and position with the “v” shape at the front.
- To help insert the spit, the handle can be screwed onto the blunt end.
- Rest the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit entres the turning mechanism at the back of the oven. The blunt end of the spit must rest on the “v” shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.)
- Before cooking unscrew the handle. After cooking screw the handle back on to help remove the spit from the cradle.



Telescopic slide guide (Optional)

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
- Place the tray or pan on the guides and push them back completely into the oven.
  Close the oven door only after you have pushed the telescopic guides into the oven

test dishes

According to standard EN 60350

Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. (°C)	Cooking time (min.)
Small Cake	Baking Tray	3	Conventional	160-180	15-25
	Drippping tray + Baking tray	1 + 4	Convection	150-170	20-30
Fatless Sponge Cake	Baking tin on Big grid (Dark coated, ø 26 cm)	2	Conventional	160-180	20-30
Apple Pie	Big grid + Baking tray + 2 Springform cake tins (Dark coated, ø 20 cm)	1 + 3	Convection	170-190	80-100
	Big grid + 2 Springform cake tins (Dark coated, ø 20 cm)	1 Placed diagonally	Conventional	170-190	70-80

Grilling

Preheat empty oven for 5 minutes using the Large Grill function set to Max.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. (°C)	Cooking time (min.)
White Bread Toast	Big grid	5	Large Grill	Max.	1st: 1-2 2nd: 1-1 1/2
Beef Burgers	Small grid + Drippping tray (to catch drippings)	4/3	Large Grill	Max.	1st: 7-10 2nd: 6-9

functions

This oven offers six different functions. Depending on which operation mode you run the oven, twin cooking or single mode, you can choose between these functions:

Conventional

Heat is emitted from the top and bottom heating system. This function should be used for standard baking and roasting of almost any type of dishes.
Suggested temperature : 200 °C

Convection

The heat generated by the convection is shared evenly in the oven by fans. This function should be used for frozen dishes and baking.
Suggested temperature : 170°C

	Top Heat + Convection The heat generated by the top heating system and the convection is shared evenly in the oven by fans. This function should be used for roasting crusty dishes like meat. Suggested temperature : 190 °C
	Bottom Heat + Convection The heat generated by the bottom heating system and the convection is shared evenly in the oven by fans. This function should be used for pizzas, bread and cakes. Suggested temperature : 190°C
	Small grill Heat is emitted from the small area grill. This function should be used for smaller dishes that need less heat, like fish and filled baguettes. Suggested temperature : 240°C
	Large grill Heat is emitted from the large area grill. This function should be used for scalloped dishes like lasagne and grilling meat. Suggested temperature : 240°C

single mode

In single mode, the oven operates like a traditional oven. Use this mode for larger amounts of food or if you need special accessories such as the spit grill. In single mode you can use all oven functions.

Select Single mode | 01

Remove divider from the oven to use Single mode.

With the Single mode, you can choose from all oven functions.

SINGLE MODE		All functions are available with single mode. The single mode allows the traditional usage of the oven.

Set function | 02

Remove divider from the oven to use Single mode.

Turn **Selector knob**, apply specific setting.

03 | Set temperature

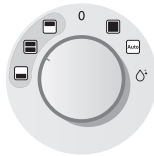
Press Temperature key, temperature figure will blink.

twin cooking

This oven features the unique twin cooking system. It allows you to prepare two different meals at the same time using two different temperatures in the upper and lower compartment. Or you decide to cook either in the upper or lower compartment, which saves time and energy.

Select Twin cooking mode | 01

Inserted divider in rack 3 to use twin cooking.



Depending on the selected twin cooking mode, you can choose from these functions:

UPPER MODE		Convection | Top Heat + Convection | Large & small grill The upper mode saves time and energy while cooking smaller amounts of food.
TWIN COOKING		Upper and lower function in either compartment Twin cooking allows you to cook two meals at different functions and temperature settings.
LOWER MODE		Convection | Bottom Heat + Convection The lower mode saves time and energy while cooking smaller amounts of food.

NOTE: Use steps 02/03 for upper mode and steps 04/05 for lower mode only.

Set upper function | 02

Press **Function** key, upper function figure will blink.

03 | Set upper temperature

Press **Temperature** key, upper temperature figure will blink.

Set lower function | 04

Press **Function** key, lower function figure will blink.

Turn **Selector knob**, apply specific setting.

05 | Set lower temperature

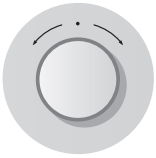
Press **Temperature** key, lower temperature figure will blink.

settings

The twin cooking mode allows to use different settings for the upper- and lower compartment, such as various switch off times, cooking times, temperatures and alarm settings. To apply or modify settings in either compartment, press the respective key:

Once: Upper compartment
Twice: Lower compartment

SET COOKING TIME



Set cooking time | 01
Press **Cooking time** key, cooking time figure will blink.

Turn **Selector knob**, set specific time.

02 | Confirm cooking time
Press **Cooking time** key again, or wait 4~5 seconds.

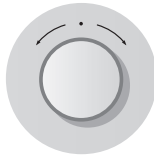
CHANGE TIMES SET

Select time to change | 01
Press **Cooking time** key, time figure will blink.

Turn **Selector knob**, set new cooking time.

02 | Confirm changed time
Press **Cooking time** key again, the new time is set.

CHANGE TEMPERATURE



Set temperature | 01

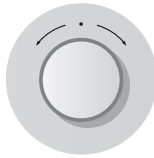
Press **Temperature** key, temperature figure will blink.

Turn **Selector knob**, set new temperature.

02 | Confirm temperature

Wait 4~5 seconds, then the new temperature is set.

TIME SETTING



Set hours | 01

Press **Time** key, hours figure will blink.

Set minutes | 02

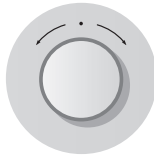
Press **Time** key, minutes figure will blink.

Turn **Selector knob**, set time.

03 | Confirm time

Press **Time** key again, to set the current time.

SET ALARM



Set alarm | 01

Press **Alarm** key, Alarm figure will blink.

Turn **Selector knob**, set timer time.

02 | Confirm alarm

Press **Alarm** key again or wait 3 seconds, and Alarm is set.

DEACTIVE ALARM

Press and hold **Alarm** key for two seconds, the alarm figure will fade and time is displayed.

TIME DISPLAY

During Cooking process, press **Time** key to see the clock time.

TONE SIGNAL

To activate or deactivate the tone signal, press and hold the **Time** and the **Cooking time** key for 3 seconds.

ILLUMINATION

Press **Illumination** key 1x for illumination and 2x to turn it off.

Lower lamp is optional.

Press **Illumination** key 1x for full-, 2x for upper-, 3x for lower compartment illumination and 4x to turn it off.

KEYLOCK

Press and hold the **Cooking Time** and **Temperature** key for two seconds. The keylock figure shows keylock activity.

SWITCH OFF

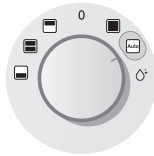
To switch the oven off, set operation knob to '0'.

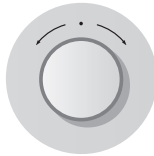
automatic cooking

In auto cook mode you can select 15 Auto Programmes for cooking, roasting and baking.

Select Auto cook mode | 01

Remove divider from the oven to use Auto cook mode.





Set recipe | 02

Select the desired recipe by turning **Selector knob**.

03 | Set weight

Select the desired weight by turning **Selector knob**..

SINGLE OVEN AUTO COOK PROGRAMMES

The following table presents 15 Auto Programmes for Cooking, Roasting and Baking.
Those can be used in the single cavity of your oven. Always remove the divider.
It contains its quantities, weight ranges and appropriate recommendations.
Cooking Modes and times have been pre-programmed for your convenience.
You can refer to these guide lines for cooking. Always insert food in cold oven.

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
1	**Frozen Pizza**	0.3-0.6 0.7-1.0	Big Grid	2	Put frozen pizza in the middle of the Big Grid.
2	**Frozen Oven Chips**	0.3-0.5 (thin) 0.6-0.8 (thick)	Baking tray	2	Distribute frozen oven chips evenly on the baking tray. First setting is for thin French fries, the second setting is for thick oven chips.
3	**Homemade Lasagne**	0.3-0.5 0.8-1.0	Big Grid	3	Prepare fresh lasagne or use ready prepared product and put into a suitable sized ovenproof dish. Put dish in the centre of oven.
4	**Homemade Pizza**	1.0-1.2 1.3-1.5	Baking tray	2	But pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese. Setting 1 (1.0-1.2 kg) is for thin pizzas and setting 2 (1.3-1.5 kg) is for pizza with much topping.

No	Food Item	Weight/kg	Accessory	Shelf Level	Recommendation
5	**Beef Steaks**	0.3-0.6 0.6-0.8	Drippping Tray with Small Grid	4	Put marinated beef steaks side by side on the Small Grid . Turn over as soon as the oven beeps. The first setting is for thin beef steaks, the second setting is for thick beef steaks.
6	**Roast Beef**	0.6-0.8 0.9-1.1	Drippping Tray with Small Grid	2	Put marinated roast beef on Small Grid . Turn over, as soon as the oven beeps.
7	**Roast Pork**	0.6-0.8 0.9-1.1	Drippping Tray with Small Grid	2	Put marinated roast pork on Small Grid . Turn over as soon as the oven beeps.
8	**Lamb Chops**	0.3-0.4 0.5-0.6	Drippping Tray with Small Grid	4	Marinate lamb chops. Put lamp chops on Small Grid . Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.
9	**Chicken pieces**	0.5-0.7 1.0-1.2	Drippping Tray with Small Grid	4	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the Small Grid.
10	**Whole Chicken**	1.0-1.1 1.2-1.3	Drippping Tray with Small Grid	2	Brush whole chicken with oil and spices. Put chicken on the Small Grid . Turn over, as soon as the oven beeps.
11	**Roast Fish**	0.5-0.7 0.8-1.0	Drippping Tray with Small Grid	4	Put fishes head to tail on the Small Grid . First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.
12	**Roast Vegetables**	0.4-0.5 0.8-1.0	Drippping Tray	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into deep pan. Brush with a mixture of olive oil, herbs and spices.
13	**Marble Cake**	0.5-0.6 0.7-0.8 0.9-1.0	Big Grid	2	Put dough into a suitable sized buttered baking dish for bundt cake.
14	**Fruit Flan Base**	0.3-0.4 (large) 0.2-0.3 (tartlets)	Big Grid	2	Put dough into buttered baking dish for cake base. First setting is for one fruit flan base, the second setting is for 6 small tartlets.
15	**Muffins**	0.5-0.6 0.7-0.8	Big Grid	2	Put dough into black metal baking dish for 12 muffins. First setting is for small muffins, the second setting is for large muffins.

INSTALLATION

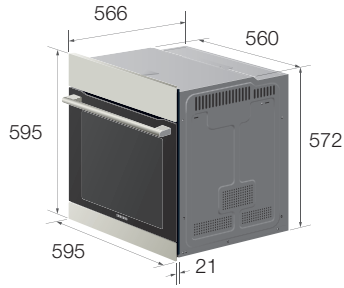
Safety instructions for the installation

This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the mains and in so doing for observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.
- The kitchen cabinet in which the oven is built in must satisfy stability requirements as specified in DIN 68930.

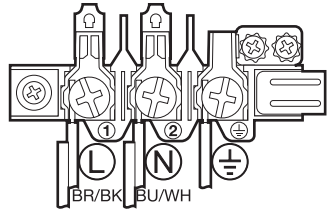
Technical specifications

Input voltage / frequency	230 V ~ 50 Hz
Volume (usable capacity)	65 L
Output rating	max. 3650 W
Net weight	approx. 38 kg
Weight with packaging	approx. 43 kg
Housing (W x H x D)	595 x 595 x 566 mm
Oven interior (W x H x D)	440 x 365 x 405 mm



Power connection

If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable H05 RR-F or H05 VV-F, min.1.5 m, 1.5 ~ 2.5 mm^2) must be of sufficient length to be connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the power lines to the relevant connection terminals. The oven is earthed via the (⏚)-terminal. If the oven is connected to the mains with a plug, this plug must remain accessible after the oven is installed. Samsung will take no responsibility for accidents that originate from a missing or faulty earth connection.

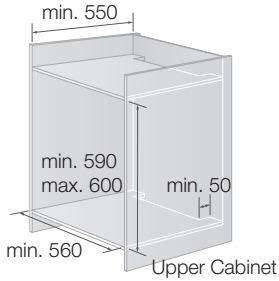


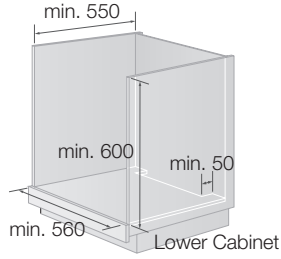
Installation in the cabinet

This is a built-in oven, which needs to be installed into an upper or lower cabinet.

- Observe minimum distances.
- Fix oven on both sides using screws

After installation, remove the vinyl protective film from the door to the appliance and the protective film from the interior surfaces of the oven.





INITIAL SETUP

Initial cleaning

Before the oven is used for the first time, it should be cleaned thoroughly. Do not use any abrasive cleaning agents, cloths or substances, because they could damage the oven surfaces.
Use warm water, detergent and soft clean cloth to clean the baking tray, dripping tray, grids and the other accessories, as well as the internal compartment and the guide rails at the oven sides.
The front should be cleaned with damp, soft and clean cloth.
Check if the oven clock is set correctly and remove all accessories from the oven. Run oven in single mode with convection for one hour at 200 °C. This procedure will burn any remaining production substances in the oven with an unmistakeable odour. This is normal, though make sure your kitchen is well ventilated during that time.

TROUBLESHOOTING

PROBLEM	SOLUTION
What should I do if the oven doesn't heat up?	• The oven may not be switched on. Switch the oven on. • The clock may not be set. Set the clock. • Check to see if the required settings have been applied. • A household fuse may have blown or a circuit breaker may has tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an electrician.
What should I do if the oven doesn't heat up even after the function and temperature have been set?	• There may be problems with the internal electrical connections. Call your local service centre.
What should I do if an error code appears and the oven does not heat up?	• There is a fault in the internal electrical circuit connection. Call your local service centre.
What should I do if the time display is blinking?	• There has been a power failure. Set the clock.
What should I do if the oven light doesn't illuminate?	• The oven light is faulty. Call your local service centre.
What should I do if the oven's fan is running without having been set?	• After use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

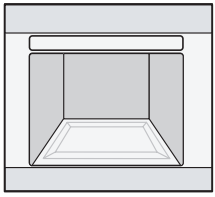
INFORMATION CODES

CODE	PROBLEM	SOLUTION
	Safety shut off. The oven continues operating at the set temperature for a prolonged time.	Turn oven off and remove food. Allow oven to cool before using it again.
	Key is pressed for over 10 seconds.	Call your local SAMSUNG Customer Care Centre.
	Divider Missing. Divider use is incorrect.	Insert divider for upper, twin and lower mode. Remove divider for single mode.
	An oven error may cause low performance and problems in safety. Stop using the oven immediately.	Call your local SAMSUNG Customer Care Centre.

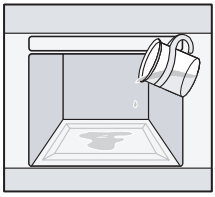
1) ** refers to all numbers.

STEAM CLEANING (OPTIONAL)

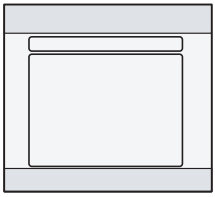
If your oven is dirty and must be cleaned, you could use the built-in steam cleaning. Steam cleaning will be available after the oven has cooled down.



1. Remove all accessories from the oven.



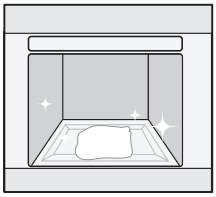
2. Pour 400 ml (3/4 pint) of water onto the bottom of the oven.



3. Close oven door.

4. Set the operation knob to steam cleaning. When the display starts to blink and a beep occurs, the operation is complete.

5. Set the operation knob to Off to end the steam cleaning.



6. Clean the oven interior with a soft clean cloth.

Steam cleaning notes

- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge.
- Never leave the residual water in the oven for a longer time, for example, over night.
- Clean the oven interior with a sponge and detergent or a soft brush. Stubborn soil can be removed with a nylon scourer.
- Lime deposits can be removed with a cloth soaked in vinegar.
- Use soft cloth and clear water to clean the interior. Do not forget to wipe under the oven door seal.
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- Leave the oven door ajar at 15° after cleaning to allow the interior enamel surface to dry thoroughly.

RAPID DRYING

1. Leave the oven door ajar at approximately 30 °.
2. Set the operation knob to single mode.
3. Press the function button.
4. Select convection with the selector knob.
5. Set a cooking time of about 5 minutes and a temperature of 50 °C.
6. Switch the oven off at the end of this period.

CATALYTIC ENAMEL SURFACE (OPTIONAL)

The removable cover casing is coated with a dark gray catalytic enamel this can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, while baking or roasting. Higher temperatures will result in faster burning.

1. Remove all accessories from the oven.
2. Clean all interior oven surfaces as described in the hand cleaning section.
3. Set the oven to upper- and lower heat.
4. Set the heat to 250 °C.
5. Run the oven for approximately 1 hour. The length of time depends on the degree of soiling. Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures.

HAND CLEANING

⚠ **CAUTION:** MAKE SURE THE OVEN AND ACCESSORY IS COOL BEFORE CLEANING

Oven Interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- Do not use scouring pads or cleaning sponges.
- To avoid damaging the enameled oven surfaces, use customary oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

Oven exterior

- For cleaning the exterior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen roll or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or other abrasives. They may damage the finish.

Aluminum oven fronts

- Wipe the surface gently with a soft clean cloth or micro fiber cloth and a mild window cleaning detergent.

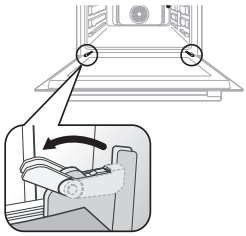
Accessory

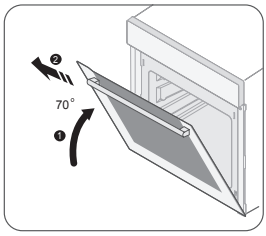
Wash the accessory after every use and dry it with a kitchen towel. If necessary, lay in warm soapy water for about 30 minutes for easier cleaning.

DOOR REMOVAL

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions.

⚠ **CAUTION:** The oven door is heavy.



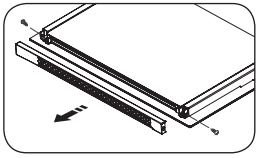


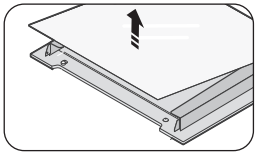
1. Open the door and flip open the clips at both hinges completely.
2. Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.

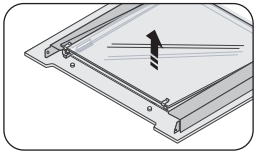
ATTACHING: Repeat steps 1 and 2 in reverse order.

DOOR GLASS REMOVAL

The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.







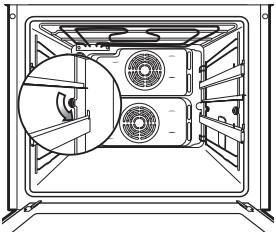
1. Remove the two screws on the left and right sides of the door.
2. Detach the covering and remove glass 1 from the door.
3. Lift glass 2 and remove the two holder glass rubber from the top of the sheet, then remove glass 3. Clean the sheets with warm water or washing-up liquid and polish dry them with a soft clean cloth.

ATTACHING: Repeat steps 1, 2 and 3 in reverse order.
The Door-Glass is different from 2EA to 4EA model by model.
When assembly the inner glass 1, put printing to direction below.

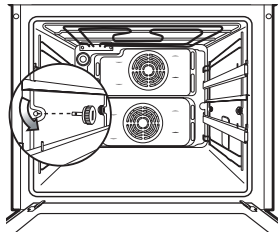
side runners (optional)

To clean the interior of the oven, the both side runners can be removed.

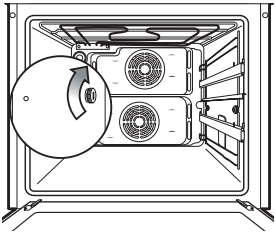
DETACHING THE SIDE RUNNERS



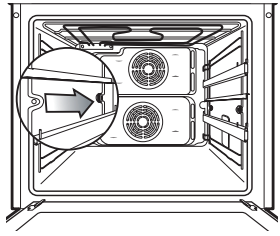
1. Turn the screw at the back 2-3 times anti-clockwise only.



2. Remove the screw at the front by turning it anti-clockwise after latching the side runner.

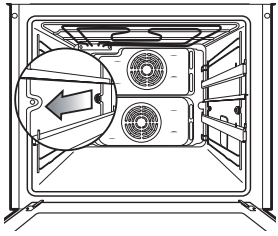


3. Pull and remove the side runner.

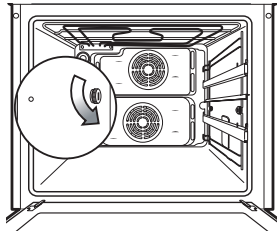


4. Remove the screw from the back by turning it anti-clockwise.

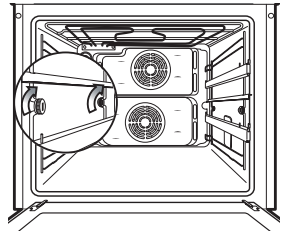
ATTACHING THE SIDE RUNNERS



1. Insert the screw at the back and turn it clockwise 2-3 times only.



2. Insert and push the back U-form of the side runner towards the screw.



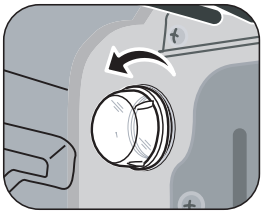
3. Insert the screw at the front, and fasten both screws.

BULB EXCHANGE

⚠ **Danger of electric shock! Before replacing any of the oven bulbs, take the following steps:**

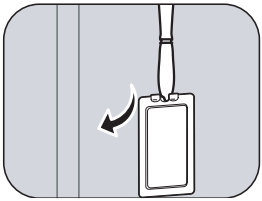
- Switch oven Off.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the SAMSUNG Service Centre.

Rear oven lamp



1. Remove cap by turning anticlockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 230 V, 300 °C heat-resistant oven light bulb.
2. Clean the glass cap, the metal ring and the sheet ring if necessary.
3. Fit the metal and the sheet ring to the glass cap.
4. Place glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

Oven side light (Optional)



1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame.
2. Pop out the cover.
3. If necessary, replace the halogen bulb with a 25-40 watt, 230 V, 300 °C heat resistant halogen oven light bulb.

Tip: Always use a cloth when handling a halogen bulb to prevent sweat from fingers being deposited on the bulb surface.

4. Reattach the glass cover.

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English

Correct Disposal of This Product
(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

memo

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